ZEBCO

For Outdoor Use Only

Fish Fry Set

Assembly, Use and Care

Model 03101400

Tools required:
Adjustable wrench

To installer or person assembling this appliance: Leave this manual with this appliance for future reference.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **If odor continues, keep away from the appliance and immediately call your fire department.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

1. **Never operate this appliance unattended.**
2. **Never operate this appliance within 10 feet (3 m) of any other gas cylinder.**
3. **Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.**
4. **When cooking with oil/grease, Never allow the oil/grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
5. **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

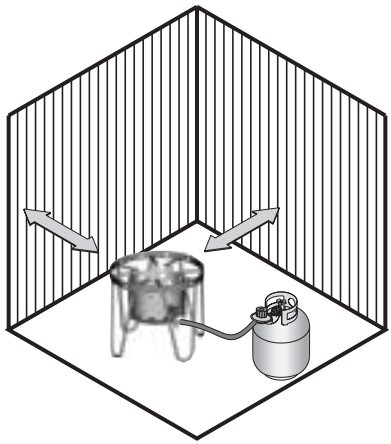
WARNING

1. **Never leave the appliance unattended. Keep children and pets away from the appliance at all times.**
2. **The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.**
3. **This appliance is for OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.**
4. **When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.**
5. **Keep the fuel supply hose away from any heated surfaces.**
6. **When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this appliance has been lost or damaged, a replacement thermometer meeting or exceeding the appliance manufacturer specifications shall be obtained before using the appliance.**
7. **If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid.**
8. **In the event of an oil/grease fire immediately call the fire department. Do not attempt to extinguish with water. When cooking with oil/grease, have a Type BC fire extinguisher readily available. A Type BC fire extinguisher may, in some circumstances, contain the fire.**
9. **Never overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.**
10. **Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When cooking with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the cooking vessel.**
11. **Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.**
12. **In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.**
13. **Do not move the appliance when in use. Allow the cooking vessel to cool before moving or storing.**

WARNING

Installation Safety Precautions

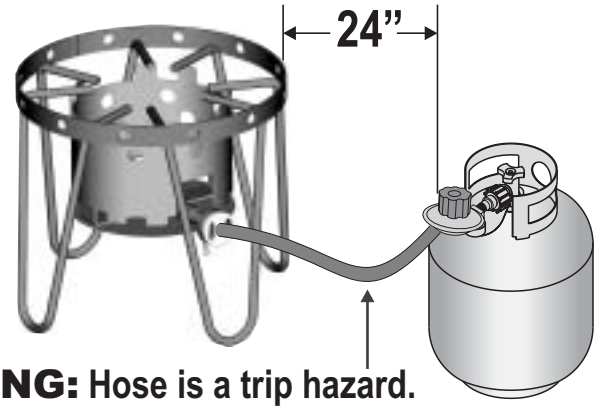
- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied.
- Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicles or boats.
- This appliance is safety certified for use in the United States only. Do not modify for use in any other location. Modifications will result in a safety hazard.
- This appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- Use appliance at least 10 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc. Never use under balconies made of wood or ANY overhead construction.
- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a ten (10) foot clearance from walls or rails.



- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve.
- Never move appliance while in operation or still hot.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.

WARNING

- Never use a cooking vessel larger than 30 qts. and taller than 15½ inches.
- Never fill pot above upper fill line. Oil can splatter causing staining or discoloration to ground surface.
- Never leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Never place empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation.
- Never move the appliance when in use. Allow the cooking vessel to cool before moving or storing.
- This appliance is not intended for and should never be used as a heater.



WARNING: Hose is a trip hazard.

- Never operate appliance with LP tanks out of correct position specified in assembly instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.
- Appliance shall not be used for commercial cooking.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or cooking liquids.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care should be taken to avoid burns from hot cooking liquids.

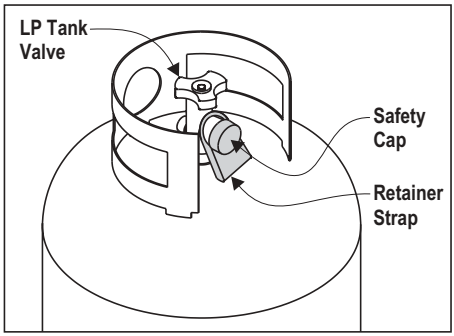
DANGER

- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury.
    - NEVER store a spare LP tank under or near appliance or in enclosed areas.
    - NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to the possible gas released from the safety relief valve.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only — do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.



- Do not store LP tanks in an area where children play.

LP Tank

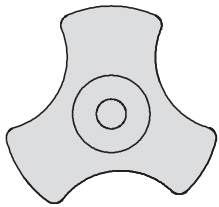
The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12” (30.5cm) (diameter) x 18” (45.7cm) (tall) with 20 lb. (9 kg.) Capacity maximum.

- The LP tank must be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT). See LP tank collar for marking.

LP tank valve must have:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.



OPD Hand Wheel

LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.

LP (Liquefied Petroleum Gas)

- LP gas is non toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under “Gas Companies” for nearest certified LP dealers.

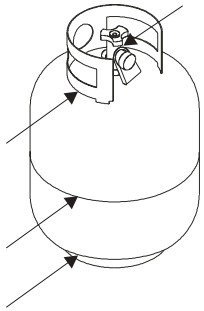
LP Tank Exchange

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the “LP Tank” section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to appliance.

LP Tank Leak Test

For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.



Use a clean paint brush and 50/50 soap and water solution. **Use mild soap and water. Do not use household cleaning agents.** Damage to gas train components can result.

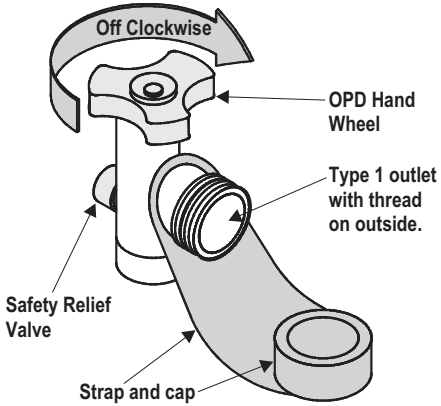
Brush soapy solution onto all weld seams and entire valve area.

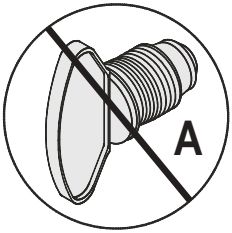
WARNING

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

Connecting Regulator to the LP Tank

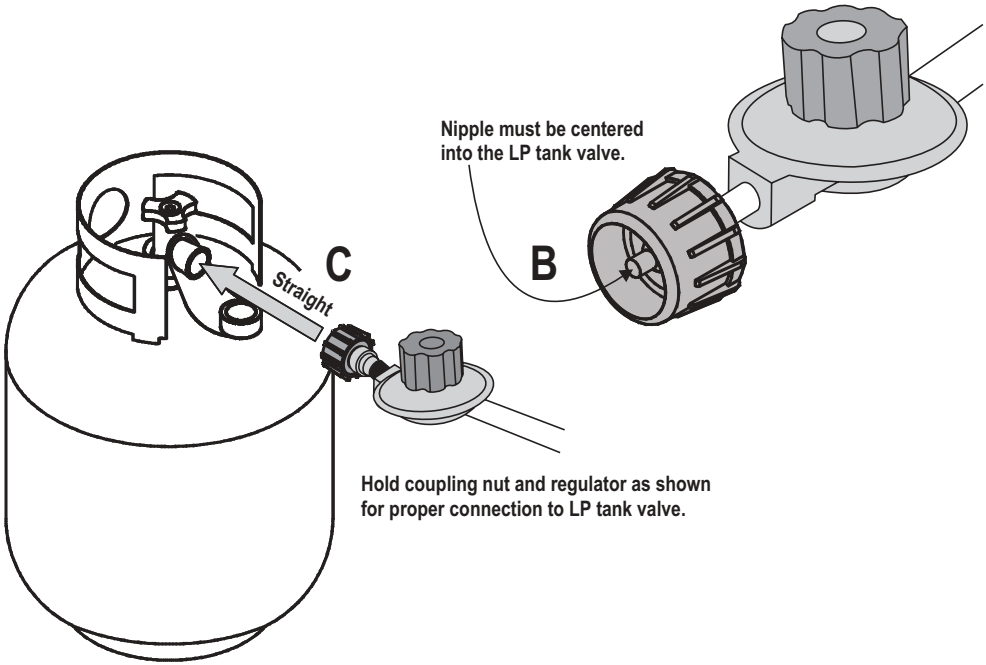
1. Place LP tank on a secure, level, and stable surface.
2. Turn control knob to the OFF position.
3. Turn LP tank OFF by turning hand wheel clockwise to a **full stop.**
4. Remove the protective cap from the LP tank valve. Always use cap and strap supplied with valve.





Do not use a POL transport plug (A) (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.


Nipple must be centered into the LP tank valve.
B
C
Straight
Hold coupling nut and regulator as shown for proper connection to LP tank valve.

6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only — do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

WARNING

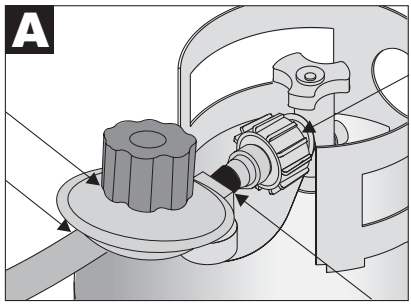
- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

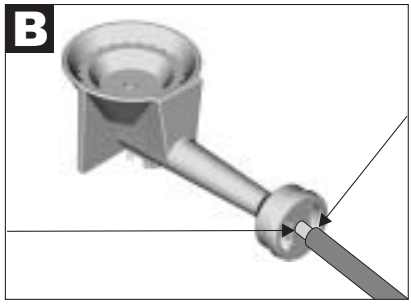
WARNING

- Do not use appliance until leak checked.
- If leak is detected at any time, **STOP**.
- If you cannot stop a gas leak, immediately close LP tank valve, leave area of appliance, and call LP gas supplier or your fire department!

Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections shown at right in **A** and **B**. *(Reference connection of hose to burner on page 15.)*
5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Warranty Service Center at 1-800-232-3398. Use only replacement parts specified by manufacturer.





6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

Lighting Instructions

Do not lean over LP cooker while lighting.

1. Turn regulator control valve to OFF position.
2. Fully open LP tank valve.
3. Light match and place it over burner. Slowly turn ON the regulator control valve. DO NOT stand with head or arms over cooker.
4. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

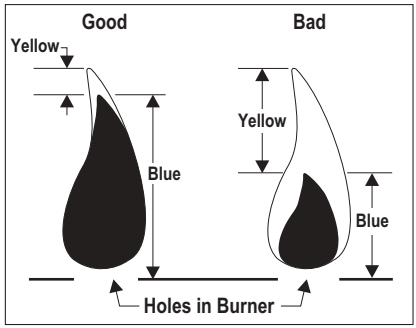
Curing of paints and parts will produce an odor only on first use.

CAUTION

If burner does not light OR if burner flame is accidentally extinguished, turn knob to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open OR if burner flame is accidentally extiguished after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

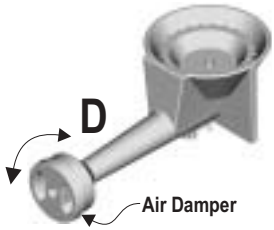
Burner Flame Check

- Light burner, rotate knob from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. The air damper (D) mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.



Turning LP Cooker Off

- Turn all knobs to OFF position. Turn LP tank OFF by turning hand-wheel clockwise to a full stop.



Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose/regulator specified by manufacturer.

Cleaning the Burner

WARNING

Spiders' nests or wasps' mud inside the burner may cause fire at the air damper. If a fire occurs, immediately turn off gas supply at LP tank valve. (See representative illustration in Fig. 1)

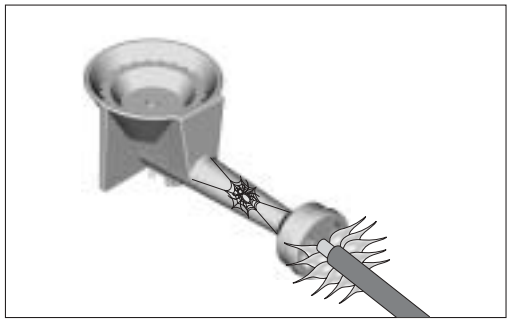
NOTE:

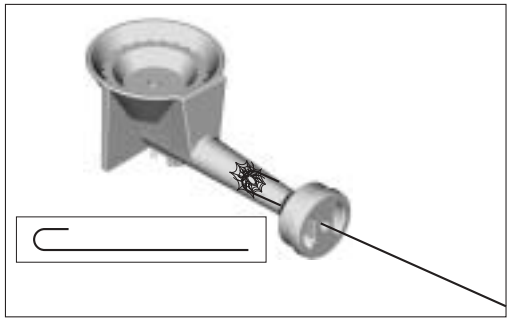
Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance.

To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web,

Steps for Cleaning the Burner:

1. Remove orifice/hose from the burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire such as the one shown in Fig. 2.
4. Inspect and clean the burner if needed.
5. Reattach orifice/hose to burner.





Cleaning and Maintenance

- Keep appliance area clear and free from materials that burn.
- Do not block holes in bottom or sides of appliance.
- Check burner flames regularly.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under ANY overhead construction.
- Completely thaw meat and poultry prior to placing in hot oil.
- To minimize splattering, dry surfaces of meat and poultry prior to placing in hot oil.
- When LP tank is connected to appliance, store outdoors in well-ventilated space and out of reach of children.
- Store appliance indoors ONLY if LP tank is turned off and disconnected, removed from appliance and stored outdoors.

CAUTION

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP tank. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1–2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn or the like.

Suggested Cleaning Materials:

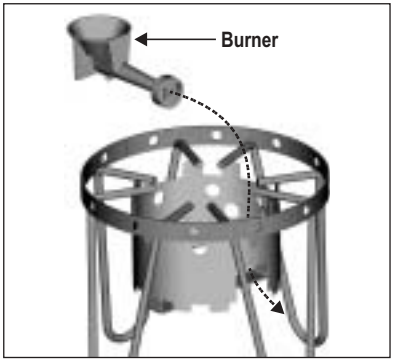
- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

Component Cleaning:

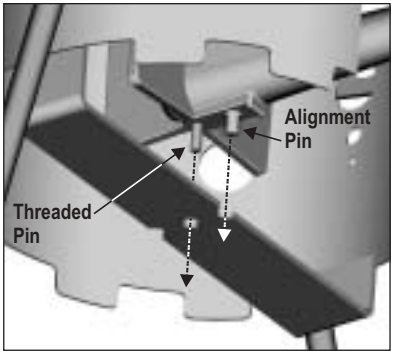
- **Burner:** Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- **Cooking surfaces, pots and pans:** Clean the cooking surface with soapy water and a nylon cleaning pad.

Assembly Instructions

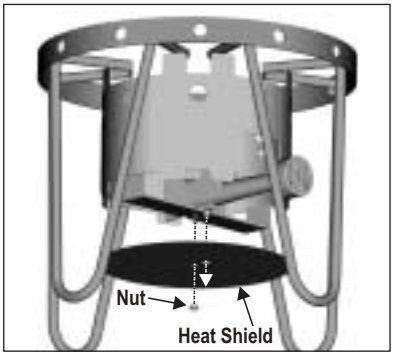
1. Insert the burner into the cooker stand and through the cut-out opening in the side of the stand.



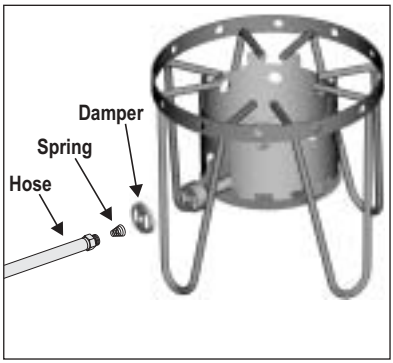
2. Insert the threaded pin on the bottom of the burner into the center hole in the burner bracket. Make sure the alignment pin is seated in the notch on the edge of the burner bracket.



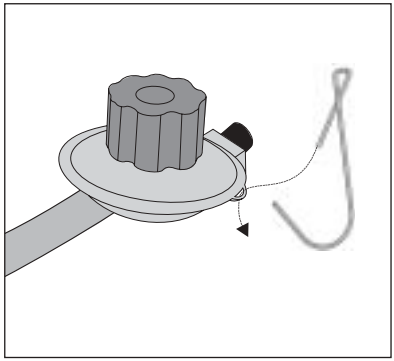
3. Place the heat shield beneath the burner bracket, aligned with the burner pins, and secure with the #10-24 hex nut (keps).



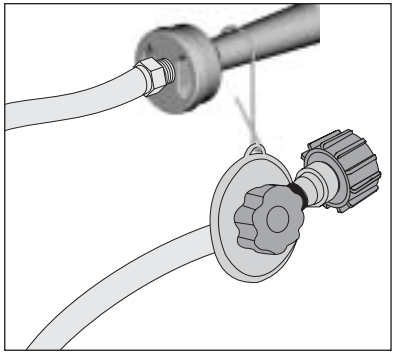
4. Place the damper over the end of the burner. Insert the brass hose fitting into the small end of the spring, then thread brass fitting into the burner and tighten. Be sure not to strip threads on brass fitting. DO NOT OVERTIGHTEN. Proper connection is critical for correct operation of unit.



5. Thread wire hook through hole on side of regulator.

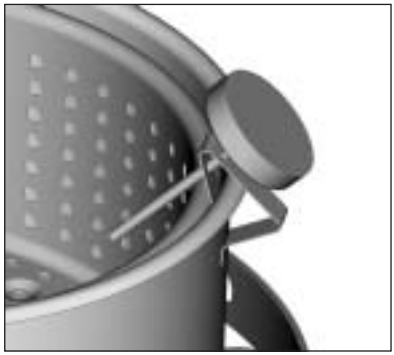


6. When transporting or storing LP cooker without tank attached, hook regulator onto burner or cooker stand to prevent damage to regulator.



Using Your Thermometer

Check the thermometer before each use by inserting into a pot of boiling water and ensuring that it registers approximately **212°F +/– 20°F** (100°C +/– 10°C). If it does not function properly, obtain a replacement that meets or exceeds the manufacturer's specifications before using the appliance.



Prior to lighting, position thermometer clip so that at least 1/2" of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off.

If a larger cooking utensil or turkey frying kit is purchased for use, follow these instructions prior to using the appliance:

1. Place the food product on the holder.
2. Place the food product and holder into the empty utensil.
3. Fill the utensil with water just until the food product is completely submerged.
4. Remove the food product from the utensil and either mark the water level on the side of the utensil or measure the amount of water in the utensil.
5. Remove the water and completely dry the utensil and the food product.
6. This is the amount of cooking oil the utensil is to be filled with to cook the food product. **IN ANY CASE, DO NOT FILL PAST THE MAXIMUM FILL LINE ON THE UTENSIL.**

DO NOT FILL PAST THE MAXIMUM FILL LINE MARKED ON THE UTENSIL.

If the information in items 1–6 above is not followed exactly, an oil overflow may occur resulting in a fire which could cause property damage, personal injury or death.

Limited Warranty

Manufacturer warrants this Fish Fry Set for replacement or repair of parts and/or workmanship for a period of 3 months. Paint is not warranted and may require touch-up. Items considered to be consumable such as batteries are not covered under these warranties.

These limited warranties are made exclusively to the original consumer presenting proof of purchase. These warranties are limited to non-commercial residential use only. Any returned goods must be shipped prepaid. These warranties do not cover normal wear and tear or damages resulting from abuse or misuse. This warranty excludes incidental or consequential cost due to damages or losses to persons or property of any nature.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

For further information or replacement parts, contact manufacturer, toll free at 1 (800) 232-3398.

PARTS LIST

ITEM	DESCRIPTION
33200090	COOKER STAND 1/2” WIRE
43302827	HEAT SHIELD
41213000	HVR ASSEMBLY
55700394	BURNER KIT
42000028	HARDWARE BAG
40010654	OUTER CARTON
10501230	10 QT PAN & BASKET SET
41201236	SHORT STEM THERMOMETER
42803938	ASSEMBLY INSTRUCTIONS

Should you encounter any problem

CALL US FIRST.

Do not return this product to the store.

WE CAN HELP.

24 Hours a Day, 7 Days a Week

1-800-232-3398

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